

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION MAY 2017
(Third Semester)

Branch - **HOSPITALITY MANAGEMENT**

FUNDAMENTALS OF INDIAN CUISINE

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What do you mean by Thali?
- 2 Name any four Indian herbs.
- 3 What is Yakhni?
- 4 What do you mean by Kokum?
- 5 What is Vaangi bath?
- 6 Define Koorra.
- 7 What is Huli?
- 8 What is Rogan josh?
- 9 What are the ingredients used to prepare Ambil?
- 10 Name any four Indian breads.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Name the speciality equipments used in Indian kitchen with diagram.
OR
b Detail the role of spices in Indian cuisine.
- 12 a Name any two popular dishes of Bengal with its recipe.
OR
b Detail the eating habits of Kashmir people.
- 13 a Examine the various sweets of Karnataka.
OR
b Detail the ritual foods of Kerala.
- 14 a Analyse the eating habits of Goans.
OR
b Describe the various types of Kebabs.
- 15 a Write an essay on Indian beverages.
OR
b Give recipe for any three Indian breads.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Name and explain the basic gravies of Indian cuisine.
- 17 Point out the cooking techniques of cuisines of Rajasthan and Gujarat.
- 18 Write an essay on Breakfast dishes of Tamilnadu.
- 19 Name any three popular dishes of Mughalai cuisine with recipe.
- 20 Give recipe for any three Indian desserts.